

# Laguna Restaurant

## Sample Sunday Lunch Menu

### Starters

Chefs Soup of the Day, Ciabatta Croutons  
Salt Cod Fritters, Lemon Puree, Samphire, Fennel  
Black Pudding Bon Bons, Apple, Spring Onion, Radish  
Severn and Wye Smoked Salmon, Gin Cucumber, Dill  
Marinated Heirloom Tomato, Mozzarella, Basil, Pumpkin, Olive  
Compressed Melon, Cured Meats, Rosewater Dressing

### Main Course

Roast Sirloin of Beef, Yorkshire Pudding  
Fresh Horseradish Sauce, Duck Fat Roast Potatoes, Red Wine Jus Scented with Thyme  
Supreme of Chicken  
Sage, Apricot and Shallot Stuffing, Duck Fat Roast Potatoes, Natural Jus  
Pork Belly, Confit Heritage Carrot, Sage and Parmesan Pork Puff, Port Jus  
Ras al Hanout Spiced Cauliflower, Smoked Aubergine, Giant Harissa Cous-Cous, Charred Onions  
LKB Fish Special, please ask your server for today's choice  
Warm Winter Vegetable Salad, Violet Potatoes, Crisp Quinoa, Herb Oil  
Gressingham Duck Breast, Beetroot, Charred Corn, Wilted Rainbow Chard  
(£3.00 Supplement)

*(Selection of Seasonal Greens, Vegetables and Root Vegetable Hash Served with all Main Courses)*

### Side Orders

Skinny/Thick Chips	£3.45	Sweet Potato Fries	£3.95
Tomato & Red Onion Salad	£3.45	Maple Glazed Root Vegetables	£3.95
Braised Seasonal Cabbage	£3.45	Truffle and Parmesan Fries	£4.45

### Desserts

Selection of Ice Creams and Sorbets  
Trio of Chocolate and Hazelnut Croquant, Chocolate Soil  
Welsh Cake Bread and Butter Pudding, Traditional Custard  
Warm Cherry Bakewell Tart, Cherry Compote, Crème Anglaise  
Baked Vanilla Cheesecake, Blueberry, Spiced Fruit Granola  
British and Continental Cheese Selection  
Crackers, Celery, Grapes, Fruit Chutney  
(£2 Supplement)

**3 Courses £20.95**

*A 10% Discretionary Service Charge Will Be Added to All Bills. All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items. Please ask a member of the team if you wish to amend any item of a dish.*